FRY BREAD

4 T honey

3 T oil

1 T salt

3 cups flour

2 tsp baking powder

2-4 cups additional flour

2 cups hot water

1 kg active dry yeast

Start dough mixture about 2 hours before serving. Mix together the hone, oil and salt. Stir in the hot water. Mix well. Sprinkle yeast on top of mixture. Cover with a cloth and allow to stand about 10 minutes or until yeast bubbles. Add flour and baking powder. Stir well. Add more flour until mixture is firm and cleans the hands. Use from 2-4 cups flour for this step. Place dough in greased bowl. Turn dough over to grease top. Cover and allow to rise until double (about an hour). Punch down and divide first in half, then each half into 8 parts. Form each piece into a ball and let rise until ready to cook. Heat oil to frying temperature, Take ball of dough and latten with hands and stretch dough out to a circle. Slide into oil cook until golden, about 1 ½ minutes per side. Drain on paper towels.